



## Ohagi

Level: Easy

Serves: 15 pieces

Prep & Assemble Time: 1 hr 30 minutes

Cooking Time: 35 to 50 minutes



2 cups Japanese sweet rice (or mochi rice)

$\frac{1}{2}$  cup Japanese white rice

$2\frac{1}{2}$  cups water

$1\frac{1}{2}$  (18. oz.) cans Koshian (sweetened red bean paste)

$\frac{1}{8}$  tsp. table salt

1 tsp. sesame seeds, to garnish (optional)

In a Japanese rice colander, rinse the sweet rice and white rice with water until all the impurities are gone and the water runs clear. Leave the rice in the colander for 30 minutes to drain completely. In an electric rice cooker, cook the rice with the  $2\frac{1}{2}$  cups water, as usual. When the rice is done cooking and still hot, mash the grains with a dampened wooden spoon or the end of a wooden rolling pin until the rice has a mochi-like texture (see Picture #1). Do not mash completely, you still want some whole grains of rice. Lightly dampen your hands with water and form rice balls about  $1\frac{1}{2}$  inches in diameter. Place rice balls on a baking sheet lined with clear plastic wrap (see Picture #2).

In a small pan, heat the koshian and salt until warm. On a sheet of clear plastic wrap, spread out a tablespoon of koshian with a flat decorating spatula. Place a rice ball in the center of the koshian (see Picture #3). Bring up the sides of the clear plastic wrap to completely cover the rice ball with the koshian (see Picture #4). Place in the refrigerator for 30 to 45 minutes to harden the koshian. To serve, remove the ohagi from the clear plastic wrap and garnish the top with sesame seeds.



Picture #1



Picture #2



Picture #3



Picture #4

### Notes:

- If you prefer a lumpier texture of an, use tsubushian instead of koshian.